COTE

NEW YORK MENU

NYC FLATIRON | UNDERCOTE | MIAMI | SINGAPORE | VEGAS

DINNER **WINE** **COCKTAILS**

ORDER ONLINE **THANKSGIVING**

Jewels of the Sea | Shareable Appetizers | Thanksgiving Feast | Steak Omakase | Meat | Savory Accompaniments

Thanksgiving menu

Jewels of the Sea

Shrimp Cocktail 5/pc

Soft poached and chilled prawn,

Fisherman's Welcome

Ice-chilled East/West Coast oysters 5/pc

With sea urchin 9/pc

gochujang cocktail sauce

With Kaluga Royal Hybrid caviar 17/pc

Caviar Service

Regiis Ova Kaluga Royal Hybrid
145/oz 580/tin

Petrossian Tsar Imperial Daurenki
195/oz 760/tin

Petrossian Royal Beluga Hybrid
208/oz 870/tin

Shareable Appetizers

Wedge Salad | 24

Iceberg lettuce, bacon, tomato, sesame dressing

COTE House Salad | 22

Crispy gem lettuce, baby arugula, cotton candy grapes, Jersey tomato, Korean mustard vinaigrette

Korean “Bacon” | 26

House-smoked crispy heritage pork belly, pickled jalapeño

COTE Gimbap | 198

Make your own Gimbap!
Imperial Daurenki caviar, sea urchin, Bluefin tuna and Golden Queen rice served with gim and gamtae

“STEAK & EGGS™”* | 64

Hand-cut filet mignon tartare with Imperial Daurenki caviar and milk toast

Steak Tartare* | 29

Local grass-fed top-round, pear, crispy tendon puffs

Tuna Tartare* | 29

Pickled moo, crispy gim chips

COTE “Ceviche” Moolhwe* | 36

Fluke, tuna, cuttlefish, sweet shrimp, chilled and refreshing radish vinaigrette consommé

Thanksgiving Feast

Galbi Jjim
Short ribs braised in sweet soy

Turkey Mandoo

Ban-Chan
Pickled seasonal vegetables

Scallion Salad
Mixed greens, gochugaru vinaigrette

Red Leaf Lettuce
with Ssam-jang

Feast of USDA Prime & American Wagyu Beef

164 per person

Four selected cuts with Korean accompaniments

Vanilla Soft Serve
with soy sauce caramel

Pecan & Pumpkin Pie

sauce with gingko nuts

Spicy Kimchi Stew
Spicy and tart stew with kimchi, pork belly, and gochugaru

Sweet Potatoes
Roasted Sweet Potatoes with truffle butter

Savory Egg Soufflé
Organic egg, kelp yooksoo

Japchae
Korean glass noodles with mountain vegetables

Steak Omakase

225 per person

The Grand Tour
Wine Pairing **| 110 per person**

Meat, Meat & More Meat

American Wagyu

Ribeye 98

NY Strip 52/98

COTE Steak 36/68

The Flatiron 52

USDA Prime

Dry Aged Ribeye 68

Niman Grassfed Ribeye 75

Filet Mignon 40/76

Hanger Steak 44

Skirt Steak 48

COTE Galbi 62

~~Grand Cru~~ Galbi 78

Reserve Cuts

Miyazaki Prefecture Tenderloin 45/oz

Miyazaki Prefecture Ribeye 38/oz

Sendai (Miyazaki Prefecture) Ribeye 54/oz

Kobe (Hyogo Prefecture) Ribeye 82/oz

"Horizontal Tasting" of three A5 Ribeye 85 per person

Market Fish | 48
Simply prepared with seasonal vegetables

Scallop* | 18/pc
U10 Diver scallop

Savory Accompaniments

Savory Doenjang | 20

Kimchi Wagyu | 34

Jan-chi Somyun | 20

Stew

Deeply savory stew with anchovy broth, zucchini, tofu and potato

Paella

Kkakdugi kimchi, Wagyu beef fried rice, soft-poached egg

Korean angel hair with piping hot clear anchovy consommé

Spicy Kimchi Stew | 20

Spicy and tart stew with kimchi, pork belly and gochugaru

Dol-sot Bibimbap | 28

Mountain vegetables, soft-poached egg, and gochujang in sizzling earthenware

Bi-bim Somyun | 20

Cold and refreshing Korean angel hair, apples, gem lettuce, gochujang vinaigrette

Oyster Sot-bap | 65

Tongyeong oyster, burdock, Golden Queen rice, chive and perilla oil.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.